

ON TAP

- Swan Draught 4.4%
- Carlton Dry 4.5%
- Hahn Super Dry 3.5 3.5%
- Great Northern Super Crisp 3.5%
- James Squire 150 Lashes 4.2%
- Stone & Wood Pacific Ale 4.4%
- Heineken 5%
- Guinness 4.2%
- Manager's Choice Ask our staff

COCKTAILS

- Amaretto Sour

\$20
- Dissaronno Amaretto, Lemon Juice, Sugar Syrup, Egg White
- Aperol Spritz

\$16
- Aperol, Prosecco, Soda
- Citrus Spritz

\$18
- Gordon's Gin, Aperol, Limoncello, Prosecco, Passionfruit
- Dark and Stormy

\$21
- Kraken Spiced Rum, Alcoholic Ginger Beer
- Espresso Martini

\$21
- Smirnoff Vodka, Kahlua, Frangelico, Espresso
- Jack Sparrow

\$18
- Kraken Spiced Rum, Malibu, Lime Juice, Pineapple Juice
- Long Island Iced Tea

\$22
- Smirnoff Vodka, Gordon's Gin, Jose Cuervo Tequila, Bacardi, Triple Sec, Cola, Lemon Juice
- Margarita

\$20
- Jose Cuervo Tequila, Triple Sec, Lime Juice
- Mojito (available in strawberry & passionfruit flavours)

\$18
- Bacardi, Mint, Lime, Soda
- Negroni

\$21
- Tanqueray Gin, Campari, Vermouth
- Pash Martini

\$21
- Vanilla Vodka, Passoa, Lime Juice, Prosecco
- Summer Sunrise

\$20
- Gordon's Gin, Triple Sec, Pineapple Juice, Orange Juice, Lemon Juice
- Cocktails on Tap

\$16
- Ask our staff

SPARKLING

- | | Glass | Bottle |
|------------------------------------|-------|--------|
| Mio Cappello Prosecco King Valley | \$11 | \$48 |
| Yves Premium Cuvée Yarra Valley | \$11 | \$48 |
| La Gioiosa Superior Prosecco Italy | | \$56 |
| Chandon Brut Yarra Valley | | \$75 |
| Idée Fixe Margaret River | | \$95 |
| Bollinger Champagne | | \$170 |

WHITE

- | | | |
|--|------|------|
| Deakin Estate Moscato Murray Darling | \$10 | \$35 |
| Kilikanoon Killerman's Run Riesling Clare Valley | \$11 | \$49 |
| Redshed Estate Sauvignon Blanc Margaret River | \$11 | \$45 |
| Redshed Premium SB Margaret River | \$13 | \$59 |
| Wild Oats SBS Margaret River | \$10 | \$39 |
| Fermoy SSB Margaret River | | \$48 |
| Plantagenet TL Chardonnay Great Southern | \$11 | \$48 |
| Howard Park Miamup Chardonnay Margaret River | | \$55 |
| Redshed Reserve Chardonnay Margaret River | \$16 | \$79 |
| Redshed Reserve Fumé Blanc Margaret River | \$16 | \$79 |
| Wildflower Pinot Grigio Pemberton | \$11 | \$39 |

ROSE

- | | | |
|------------------------------------|------|------|
| Redshed Estate Rose Margaret River | \$11 | \$45 |
| Marquis De Pennautier Rose France | | \$49 |

RED

- | | | |
|---|------|------|
| Redshed Estate Cabernet Merlot Margaret River | \$11 | \$45 |
| Tomfoolery Grenache Barossa Valley | | \$59 |
| Hancock & Hancock Shiraz McLaren Vale | | \$48 |
| Redshed Premium Syrah Margaret River | \$13 | \$59 |
| Redshed Premium Shiraz Margaret River | \$13 | \$59 |
| Happs Welcome Home Shiraz Margaret River | | \$65 |
| Redshed Premium Cabernet Sauv Margaret River | \$13 | \$59 |
| Redshed Reserve Cabernet Sauv Margaret River | \$16 | \$79 |
| Moss Wood Amy's Cabernet Blend Margaret River | | \$75 |
| Ad Hoc Cruel Mistress Pinot Noir Pemberton | \$12 | \$49 |
| Lake House Premium Reserve Pinot Noir Denmark | | \$60 |
| Redshed Premium Malbec Margaret River | \$13 | \$59 |



We Reward Loyalty



SHARES

Seared Scallops <i>Roasted w/ furikake butter & salsa roja</i>	\$21
Torched Kingfish <i>Avocado, corn salsa, chipotle mayo, fried tortilla, lime</i>	\$21
Pork Belly Bites <i>Chilli caramel / Tav BBQ (GFO)</i>	\$18
Buffalo Wings <i>Chilli caramel / Tav BBQ (GFO)</i>	\$18
Ploughman's Platter <i>Selection of cheddar cheese, smoked leg ham, crudites, pickles, served with bread and seeded mustard</i>	\$35
Charcuterie Board <i>Selection of salami, terrines & pate, served with gherkins, pickled onion & lavosh</i>	\$35
Bread & Dips <i>Hummus, beetroot walnut & feta, olive oil, balsamic & dukkah</i>	\$21 / \$33
Trio of Seafood <i>See specials for today's seafood selection</i>	\$26
Crispy Squid <i>Herb and pepper floured squid, green goddess sauce, lemon</i>	\$21

MAINS

Beer Battered Barramundi <i>Chips, salad, tartare sauce (DFO)</i>	\$22 / \$29
Seafood Linguine <i>Prawns, barramundi, vongole, squid, napoli sauce, garlic, chilli</i>	\$32
Gnocchi <i>Broccoli, walnut, rocket & basil pesto, parmesan</i>	\$26
Butter Chicken <i>Steamed basmati rice, pappadum, roti, mint yoghurt</i>	\$28
Green Prawn Curry <i>Steamed basmati rice, snow peas, pumpkin, sugar snaps, peas, bean sprouts, coriander, mint, roti</i>	\$32
Chicken Parmigiana <i>Napoli sauce, ham, mozzarella, chips, salad</i>	\$30
Chicken Schnitzel <i>Chips, salad</i>	\$22 / \$28
Bangers & Mash <i>Pork & fennel sausages, smashed potato, onion gravy, seeded mustard</i>	\$22 / \$29

SIDES

Fries <i>Aioli (DFO)</i>	\$11
Wedges <i>Sweet chilli, sour cream</i>	\$12
Garlic & Herb Bread	\$8
Grilled Broccolini <i>(GF)</i>	\$13
Fried Brussel Sprouts <i>Bacon, beer onions, feta</i>	\$13
Rocket & Parmesan Salad <i>Balsamic dressing (GF)</i>	\$10

FROM THE GRILL

<i>All served with choice of chips & salad or smashed potato & grilled broccolini</i>	
250g Sirloin	\$39
300g Scotch Fillet	\$48
<i>Add creamy garlic prawns</i>	\$9
<i>Choice of sauce: garlic cream, mushroom, red wine gravy (GF), green peppercorn</i>	
Smoked Brisket	\$37
<i>Seasoned with our signature spice blend</i>	
Pork Ribs	
<i>Seasoned with our signature spice blend</i>	
<i>Half Rack 500g</i>	\$39
<i>Full Rack 1kg</i>	\$68

PIZZAS

<i>All pizzas come on napoli base w/ fior di latte</i>	
Margherita <i>Tomato, oregano, basil pesto, cracked pepper (DFO/GFO)</i>	\$25
Hawaiian <i>Ham, pineapple (DFO/GFO)</i>	\$25
Brisket <i>Red onion, jalapeno, aioli (DFO/GFO)</i>	\$28
Chicken <i>Bacon, mushroom, ranch</i>	\$28
Meat Eater <i>Bacon, ham, chicken, BBQ Sauce (DFO/GFO)</i>	\$28
Tav Supreme <i>Bacon, mushroom, red onion, roast capsicum, olives (DFO/GFO)</i>	\$26
Pepperoni <i>(DFO/GFO)</i>	\$25
Garlic Prawn <i>Oregano, aioli, lemon (DFO/GFO)</i>	\$28
Pumpkin <i>Spinach, red onion, roast capsicum, feta, dukkah (DFO/GFO)</i>	\$25
Fire Breather <i>Pepperoni, bacon, capsicum, red onion, jalapenos, chilli flakes (DFO/GFO)</i>	\$28

SALADS

Caesar Salad	\$23
<i>Baby cos leaves, crispy bacon, parmesan, croutons, soft boiled egg, caesar dressing</i>	
Warm Pumpkin Salad	\$23
<i>Spinach, quinoa, roasted red onion, capsicum, pomegranate yoghurt, dukkah</i>	
<i>Add grilled chicken</i>	\$9

(GF) - Gluten Free
(GFO) - Gluten Free Option available
(DFO) - Dairy Free Option available
Ask our friendly staff about your dietary requirements



THE MOST WANTED BURGERS IN THE WEST!
MOUTH WATERING ingredients, done the way WE LIKE IT.
BAD BOY BURGERS, NOTORIOUS for being great.



AKA BURGERS

<i>All served with chips with American seasoning</i>	
AKA Steak Sanga <i>Steak, bacon, beer onions, rocket, tomato, tasty cheese, horseradish cream</i>	\$34
AKA Original <i>Beef brisket patty, lettuce, tomato, American cheese, pickles, burger sauce</i>	\$23
AKA Dakka <i>Southern fried chicken breast, bacon, American cheese, pickles, jalapenos, tomato jam, burger sauce</i>	\$31
AKA Smoked <i>Beef brisket patty, bacon, American cheese, pickles, burger sauce</i>	\$26
AKA Chook <i>Southern fried chicken breast, lettuce, tomato, pickles, burger sauce</i>	\$23
AKA Cheese <i>Beef brisket patty, American cheese, pickles, BBQ sauce</i>	\$19
AKA Crispy Jalapeno <i>Southern fried chicken breast, jalapeno & cream cheese poppers</i>	\$31
<i>Add Gluten Free Bun \$4 / Cheese \$2 / Fried Egg \$3 / Bacon \$5 / Bacon & Egg \$7</i>	

DESSERTS

Salted Caramel Cheesecake <i>Blueberry jam, vanilla ice cream</i>	\$12
Dark Chocolate Brownie <i>Strawberry jam, vanilla ice cream</i>	\$10
Sticky Date Pudding <i>Butterscotch, cream</i>	\$12
Apple Crumble <i>Rhubarb compote, vanilla custard</i>	\$14
Ice Cream <i>Ask for our daily selection</i>	1 Scoop \$6 2 Scoops \$10 3 Scoops \$14

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WE REWARD LOYALTY

